

## **Red Velvet Cake**

**Yield: 15 cupcakes**

### **Ingredients:**

2 ½ cups all-purpose flour  
¼ cup unsweetened cocoa powder  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon kosher salt  
1 cup buttermilk (or 1 cup milk + 1 teaspoon vinegar)  
1 tablespoon red food coloring  
1 teaspoon white vinegar  
½ cup butter or shortening  
1 ½ cups granulated sugar  
2 eggs

### **Directions:**

Preheat the oven to 350 degrees F. Lin muffin tins with paper liners.

In a small bowl, mix together the flour, cocoa powder, baking powder, baking soda, and salt. In a large measuring cup, combine the buttermilk, food coloring, vinegar, and vanilla.

In the bowl of an electric mixer (or by hand), beat the butter and sugar until light and fluffy, add the eggs and mix to combine. Add in the dry ingredients and mix slowly, adding in the wet ingredients in a steady stream. Give one final mix to make sure all of the ingredients are combined.

Portion the batter into the lined muffin tins and bake for 15 minutes, or until done. Let cool completely before frosting.

## **Classic Vanilla Buttercream**

### **Ingredients:**

1 cup softened butter, or shortening  
4 ½ cups powdered sugar  
⅓ cup milk  
1 teaspoon vanilla extract

### **Directions:**

Combine all ingredients in a stand mixer with a paddle attachment (or you can do this by hand), and mix well until all combined, and light and fluffy. Use a pastry bag to decorate your cupcakes - mixing colors with food coloring and using sprinkles as desired.